

10" THIN CRUST PIZZAS

AVAILABLE AFTER 11AM

Plain Jane \$9

tomato sauce, mozzarella

Pepperoni \$10

tomato sauce, mozzarella, pepperoni

Margherita \$11

tomato sauce, basil, garlic infused olive oil, mozzarella

Bianca \$12

herb infused olive oil, ricotta, roasted garlic, arugula, mozzarella, parmesan

Greek \$12

tomato sauce, kalamata olives, feta, red onion, pepperoncini, mozzarella

Clifton \$12

pesto, blue cheese, walnuts, mozzarella

Sweet & Savory \$12

granny smith apples, candied walnuts, blue cheese, mozzarella, local honey

The Local \$13

tomato sauce, goat cheese, red onion, roasted sweet peppers, basil, mozzarella

Funghi \$13

cashew alfredo (v), sauteed crimini mushrooms, shiitake "bacon" (v), mozzarella

Hawaiian \$13

tomato sauce, pork bacon or shiitake "bacon" (v), pineapple, candied jalapenos, mozzarella

BBQ \$13

barbecue sauce, chicken or tempeh, red onion, cheddar, mozzarella, cilantro

Buffalo \$13

buffalo sauce, chicken or tempeh, red onion, blue cheese, mozzarella, diced celery

Curry \$13

coconut curry sauce, yukon potatoes, chicken or tempeh, red onion, mozzarella, cilantro

Berliner \$13

garlic infused olive oil, seitan or pork bratwurst, red onion, spicy beer mustard, sauerkraut, mozzarella

Old Fashioned \$14

tomato sauce, local sausage, pepperoni, roasted sweet peppers, red onion, mozzarella

TOPPINGS

\$.50 - \$2.50

Arugula

Bacon

Basil

Blue Cheese

Bratwurst

Candied Jalapenos

Candied Walnuts

Cheddar

Chicken

Curry Potatoes

Pesto (v)

Feta

Garlic Olive Oil

Goat Cheese

Honey

Kalamata Olives

Parmesan

Pepperoncini

Pepperoni

Pineapple

Red Onion

Ricotta

Roasted Garlic

Roasted Sweet Peppers

Sauerkraut

Sausage

Sauteed Mushrooms

Seitan Bratwurst

Shiitake "Bacon" (V)

Spinach

Sriracha

Tempeh

Tofu "Ricotta" (V)

Tomato Slices

Vegan "Mozzarella" (V)

Walnuts

HOUSE MADE SIDE SAUCES (V)

\$1 - \$3

Balsamic Reduction

BBQ Sauce

Beer Mustard

Buffalo Sauce

Cashew Caesar

Coconut Curry

Garlic Butter

Green Goddess

Greek Dressing

Kale Dressing

Pesto

Ranch

Sriracha

Tomato Sauce

DESSERTS

Please see the dessert case for current options.

House Made Vanilla Ice Cream (V)

Add to a warmed brownie or cookie!

One Scoop \$3

Two Scoops \$5

Affogato (espresso & ice cream) \$6

ANYTHING CAN BE MADE VEGAN (V) OR GLUTEN-FREE (GF) UPON REQUEST

SALADS

Caesar \$5 / \$9.50

romaine lettuce, house croutons, grated parmesan, cashew caesar dressing

Tuscan Kale \$4.50 / \$8.50

kale, lemon pepper garlic dressing, house made croutons, grated parmesan

Greek (GF) \$5.50 / \$10.50

lettuce, feta, red onion, pepperoncini, kalamata olives, greek dressing

House (GF) (V) \$5.50 / \$10.50

mixed greens, red cabbage, shredded carrot, sliced almonds, sunflower sprouts, green goddess dressing

Caprese (GF) \$6.50 / \$12.50

fresh mozzarella slices layered with basil, roma tomato, balsamic reduction, extra virgin olive oil

SIDES & CALZONES

Garlic Knots (V) 3 for \$6.50 / 6 for \$12

served with a side of tomato sauce

Nutella Knots 2 for \$4.50 / 4 for \$9.50

Nutella layered and baked into a sweet bread knot. Served warm and dipped in a creamy Nutella glaze.

Fried Mozzarella Bites 5 for \$5 / 10 for \$10

served with a side of tomato sauce

Buffalo Tempeh (V) \$9

local organic tempeh deep fried and tossed with buffalo sauce; served with carrots, celery, and a side of ranch

Calzone \$17

filled with herbed ricotta and mozzarella, includes 3 ingredients; served with a side of tomato sauce

Vegan Calzone (V) \$19

filled with herbed tofu "ricotta" and Follow Your Heart "mozzarella", includes 3 ingredients; served with a side of tomato sauce

BEER & WINE

AVAILABLE ALL DAY

DRAFTS

Captain Lawrence

Citra Dreams Hazy IPA, 7%

\$6.50

First Magnitude

72 Pale Ale, 5.6%

\$5.00

First Magnitude

Vega Blonde Ale, 4.9%

\$5.00

Dogfish Head

Citrus Squall Golden Ale, 8.0%

\$7.00

Sweetwater Branch Booch

Dragon Fruit Ginger Kombucha, N/A

\$4.00

Untitled Art (GF)

Blood Orange Hard Seltzer, 5%

\$5.50

Untitled Art (GF)

Prickly Pear Guava Hard Seltzer, 5%

\$5.50

WINES

Di Majo Norante - Cabernet Sauvignon

\$9 / \$32

Gran Passione - Rosso Italiano

\$9 / \$32

Palladio - D.O.C.G. Organic Chianti

\$9 / \$32

Scaia - Garganega Chardonnay

\$9 / \$32

Stella - D.O.C. Delle Venezie Pinot Grigio

\$7 / \$25

Tilia - Malbec

\$7 / \$25

Zardetto - D.O.C. Brut Prosecco

\$9 / \$32

BOTTLES & CANS

Dogfish Head

Seaquench Session Sour, 4.9%

\$4.50

Guinness

Irish Dry Stout, 4.2%

\$4.50

Lagunitas

A Little Sumpin' Sumpin' IPA, 7.5%

\$6.00

Nastro Azzuro

Peroni Italian Lager, 5.1%

\$3.50

Schilling

Grapefruit & Chill Cider 6%

\$4.50

Sierra Nevada

Powder Day Double Dry Hopped IPA, 7%

\$6.00

Sierra Nevada

Sunny Little Thing Citrus Wheat Ale, 5%

\$4.50

Swamp Head

Midnight Oil Oatmeal Stout, 5%

\$4.50

Terrapin

Oktoberfest Märzen, 5%

\$4.50

Waterbird

Vodka Spritz, 5%

\$5.00

